

Dried Fruit & French Bread Stuffing

Holiday Recipe Suggestion
Serves: 10

Ingredients

- 9 cups 1/2- to 3/4-inch pieces French bread cubes
- 1/2 cup butter
- 4 1/2 cups chopped onions
- 2 cups chopped celery
- 2 1/4 cups dry Sherry
- 4 Cups Chopped Assorted Dried Fruit
- 1 1/2 tablespoons chopped fresh sage
- 1 1/2 tablespoons chopped fresh thyme
- 1 tablespoon chopped fresh rosemary
- 1 1/4 cups chicken stock
- 3 large eggs, beaten to blend

Preparation:

Preheat oven to 350°F. Place bread cubes in very large bowl. Melt butter in heavy large skillet over medium-high heat. Add onions and celery to skillet; sauté until vegetables are tender and golden, about 10 minutes. Add dried fruit, sage, thyme and rosemary; cook until fruit is tender and liquid is reduced to 1/3 cup, about 7 minutes. Add to bread cubes; stir to blend. (Stuffing can be prepared 1 day ahead. Cover and refrigerate.) Add stock to stuffing; season with salt and pepper. Mix in beaten eggs.

Transfer stuffing to prepared baking dish. Cover and bake 30 minutes. Uncover and bake until top begins to crisp, about 25 minutes longer.



Chef's Recipe of the Week
Sysco San Francisco Inc
510 226-3000

Dried Fruit French Bread Stuffing

Serves - 10 for \$35.00

	Plate/Serving	Total	%
Price:	\$3.50	\$35.00	
Cost:	\$0.87	\$8.68	24.80
Profit:	\$2.63	\$26.32	75.20

SUPC	S	Description	Brand	Qty	Type	Unit Cost
2339273		BREAD BAGUETTE FRENCH PRBKD	RICHS	3.00	EA	\$1.51
1572965		BUTTER SOLID UNSLT USDA AA	PLUGRA	0.50	CP	\$0.20
1165992		ONION YELLOW #2JUMBO FRESH	PACKER	4.50	CP	\$0.01
1120625		CELERY FRESH	SYS IMP	2.00	CP	\$0.04
3862877		FRUIT MIX DRIED SEL	TRAINA	4.00	CP	\$0.36
1299726		SAGE BUNCH FRESH	PACKER	1.00	CP	\$0.53
1039270		THYME BUNCH FRESH	PACKER	0.50	EA	\$1.15
1039288		ROSEMARY BUNCH FRESH	PACKER	0.50	EA	\$1.17
5568241		BROTH CHICKEN	SYS CLS	1.25	CP	\$0.07
1246768		EGG SHELL LARGE WHITE GR AA	PACKER	3.00	EA	\$0.14
4181921	S	WINE COOKING SHERRY	SYS CLS	2.25	CP	\$0.11